



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Raspberry Vinegar

This old-fashioned favorite is a welcome addition to salad dressings. Combine with equal quantity of balsamic vinegar and add a splash to fresh fruit.

- 4 cups raspberries
- 5 cups white wine vinegar, divided

In a large glass bowl, combine raspberries and 1 cup of the vinegar. Lightly crush raspberries with a potato masher. Add remaining vinegar, stirring to combine. Cover tightly with plastic wrap and let stand in a cool dark place for 1 to weeks, stirring every 2 to 3 days. Taste weekly until desired strength is achieved.



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Line a strainer with several layers of cheesecloth and place over stainless steel saucepan. Strain vinegar without squeezing the cheesecloth. Discard cheesecloth with residue. Place saucepan over medium heat and heat vinegar to 180° F.

Ladle hot vinegar into hot jars, leaving ¼ inch headspace. Wipe rims; place lids and rings on jars. Tighten rings only finger tight.

Place jars in canner a boiling water or atmospheric steam canner. Process for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Yield: ~ 5 eight-ounce jars or 10 four ounce jars.

Source: *Ball Complete Book of Home Preserving 2006/2012*

Raspberry Dressing Dip:

Combine ½ cup light sour cream or vanilla flavored yogurt and 2 Tbsp. each raspberry Vinegar and liquid honey. Stir until combined. Sprinkle ground cinnamon over top and serve!

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